

SAMPLE MENU

THE
JOLLY TANNERS

AVAILABLE FROM 12:00PM - 8:00PM (WEDNESDAY - SATURDAY)

FOR THE TABLE

- OUR BREAD LOAF | MARMITE BUTTER | SALTED WHIPPED BUTTER (V) 6
NOCELLARA OLIVES (VE|GF) 5.50
PANI PURI | CUCUMBER & MINT RAITA | CURRY SAUCE (V) 6
OUR SAUSAGE ROLLS | J.T BROWN SAUCE (DF) 7
LAMB SCRUMPETS | MINT, ROSEMARY & GARLIC EMULSION (DF) 9
TARAMASALATA | HOMEMADE POTATO CRISPS (DF) 7
SMOKED GARLIC HUMMOUS | CRUDITÉS (VE) (GF) (DF) 6

TO START

- WILD LEAF GARLIC & PEA SOUP | TWICE BAKED CHEESE SOUFFLE | CROUTONS | LOVAGE GREMOLATA | (V) 9
VENISON & BLACK PUDDING SCOTCH EGG | SUSSEX PURPLE SPOUTING | ASPARAGUS | PARSNIP PURÉE |
WHOLEGRAIN MUSTARD VELOUTÉ 14
CHICKEN LIVER PARFAIT | CELERIAC REMOULADE | SOURDOUGH TOAST 10
CRAB QUICHE | RILLETTE | DILL | PICKLED CUCUMBER | HERB CREAM CHEESE 13 (GF)
PRAWN COCKTAIL | MARIE ROSE | BOILED EGG | BABY GEM LETTUCE | LEMON (GF|DF) 12 / 22
CRISPY GOATS CHEESE CROQUETTES | PICKLED VEGETABLES | CAPER & RAISIN PURÉE | CHIMICHURRI DRESSING 12

TO FOLLOW

CHEFS SIGNATURES

- GRANGE FARM SIRLOIN STEAK | CHUNKY CHIPS | CHARRED CONFIT TOMATO | GARLIC MUSHROOM | CAESAR SALAD | GREEN
PEPPERCORN SAUCE 39
CALVES LIVER | ROSTI POTATO | TRUFFLE & CRISPY BACON DRESSED HISPI | DEVILLED BUTTER SAUCE 25
COQ AU VIN | BREADED BUBBLE & SQUEAK CAKE | WILTED BABY SPINACH | BOURGUIGNON SAUCE 26
WHOLE GRILLED SOUTH COAST BRILL | NIÇOISE DRESSING | SUSSEX ASPARAGUS | LOBSTER VELOUTÉ (GF) 27
WILD MUSHROOM & RICCOTA RAVIOLO | CRUNCHY SPRING SALAD | WILD LEAF GARLIC & PARSLEY VELOUTÉ (V) 20

PUB CLASSICS

- PIE OF THE DAY | BUTTERED MASH POTATO | BRAISED RED CABBAGE | RED WINE GRAVY 24
BEER BATTERED HADDOCK | BUTTERED PEAS | CURRY SAUCE | TARTARE SAUCE | CHUNKY CHIPS (GF) 20
HONEY GLAZED GAMMON STEAK | FRIED HEN EGGS | PICCALILI KETCHUP | CHUNKY CHIPS (GF | DF) 20
CUMBERLAND SAUSAGE | BUTTERED MASH POTATO | CARAMELISED ONION | GRAVY 19
GRANGE FARM BEEF BURGER | BRIOCHE BUN | MONTEREY JACK CHEDDAR | GARLIC & CHIVE MAYONNAISE | GEM LETTUCE |
CARAMELISED ONIONS | FRIES 19
HALLOUMI BURGER | BRIOCHE BUN | GARLIC & CHIVE MAYONNAISE | GEM LETTUCE | FRIES (V) 17

TO ACCOMPANY

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| FRIES (GF) (VE) 5 | CRUSHED CARROT & SWEDE ROSEMARY BROWN
BUTTER (GF) 6 |
| TATER TOTS (DF) (VE) 6 | |
| MIXED LEAF SALAD (VE) 4 | CHARRED TENDER STEM BROCCOLI CRISPY ONIONS
CAESAR DRESSING GRATED PARMESAN (V) 6 |
| BEER BATTERED ONION RINGS (GF) 6 | |

V - VEGETARIAN N - NUTS VE - VEGAN GF - GLUTEN FREE DF- DAIRY FREE
MANY DISHES CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS, ALTHOUGH INGREDIENT SUBSTITUTIONS MAY BE LIMITED.

BEFORE ORDERING, PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES OR INTOLERANCES THAT YOU MAY HAVE.

TRACE ELEMENTS OF ANY ALLERGENS MAY BE PRESENT IN ALL FOOD THAT WE SERVE.

A DISCRETIONARY SERVICE CHARGE OF 12% WILL BE ADDED TO ALL ORDERS.